

Bacon Deviled Eggs (Slow Cooker)

Slow Cooker Favorites - Vol 7

Servings: 12

6 large eggs

1/4 cup mayonnaise

3 slices bacon crisp-cooked, crumbled

2 tablespoons snipped fresh chives

1 tablespoon Dijon-style mustard

dash cayenne pepper

Preparation Time: 15 minutes

Slow Cooker: 2 hours 30 minutes

Place the eggs in a single layer in a 3-1/2- or 4-quart slow cooker. Add enough cold water to just cover the eggs. Cover.

Cook on LOW for two and one-half hours.

Transfer the eggs to a colander. Run cold water over the eggs OR place them in a bowl of ice water until cool enough to handle. Drain. Peel off the eggshells.

Halve the hard-cooked eggs lengthwise and remove the yolks. Place the yolks in a small bowl. Mash with a fork. Add the mayonnaise, half the bacon, the chives, mustard and cayenne pepper.

Stuff the egg white halves with the yolk mixture. Top with the remaining bacon, if desired. Sprinkle with additional chopped chives.

Per Serving (excluding unknown items): 71 Calories; 6g Fat (80.4% calories from fat); 3g Protein; trace Carbohydrate; trace Dietary Fiber; 108mg Cholesterol; 77mg Sodium. Exchanges: 1/2 Lean Meat; 1/2 Fat; 0 Other Carbohydrates.

